

Amendments to the Specification

Please replace the paragraph immediately following "CROSS REFERENCE TO RELATED APPLICATIONS" with the following paragraph:

This application is a divisional of U.S. Application No. 10/409,683, filed April 9, 2003, which application claims benefit of U.S. Provisional Application No. 60/271,129, filed April 10, 2002, which is both of which applications are incorporated herein by reference in its their entirety.

Please replace paragraph [0003] with the following paragraph:

There are a few processes already reported for isoflavone purification. U.S. Patent No. 5,679,806 describes a process for purifying isoflavones from soy molasses by complicated chromatography and crystallization steps. U.S. Patent No. 5,919,921 describes a process for purifying isoflavones from soy molasses by precipitation and drying. U.S. Patent No. 5,670,632 describes a process based on chromatography using strong cation exchange resins. U.S. Patent No. 6,320,028 describes a process for making an isoflavone product from soybeans based on extraction and precipitation. All of these reported processes are too cumbersome for the production of isoflavones on an industrial scale. Also, these processes are unable to make a high purity product. In fact, the typical purity level associated with these methods is only in the 4% to 50% range. For example, while the process disclosed in U.S. Patent No. 6,033,714 produces an excellent isoflavone product from soy molasses, the product is typically from about 30% to about 50% isoflavones on a dry solids basis. Therefore, there is a great need for improved processes that can provide very high purity isoflavone products.

Please replace paragraph [0007] with the following paragraph:

The process of the present invention uses the soluble fraction of soy materials that results from the processing of soybeans to make soy protein concentrate. United States Patent No. 4,172,828 contains a detailed discussion of this process, and U.S. Patents Nos. 5,702,752; 5,792,503; and 6,033,714 disclose further details of further processing of the soy solubles, also known as soy molasses. Soy solubles, or molasses, is the alcohol-stripped extract that results from aqueous ethanol extraction of hexane defatted soybean flakes.

Please replace paragraph [0019] with the following paragraph:

Experiments were carried out in a jacketed glass column containing 100 mls of non-ionic adsorbent resin (in this case TULSION ADS 600). The temperature of the column is maintained at 60-65°C by circulating hot water through the jacket of the column. The resins were conditioned by running 3 bed volumes (300 mls) of a solution of 2.5% NaOH through the resin. The resins were then rinsed with 3 bed volumes of deionized water. The flow rate for all steps in this test was 12 mls/min. Ethanol from the product made by the primary chromatography was used as the starting feed in these tests. This feed was diluted with water and the pH was adjusted to 9.3. One liter of this feed material was then passed ~~thruough~~ through the resin bed. Then 3 bed volumes of deionized water was passed through the column. After the rinse, 5 bed volumes (500 mls) of a solution of 35% ethanol was passed through the resin. The effluent was sampled and collected as PROD. FRAC1. Then 5 bed volumes of a solution of 70% ethanol was passed through the column. The eluted volume was collected as PROD. FRAC2. The results are indicated below:

SAMPLE	Isoflavones (mg/Kg)	Dry Solids (g/Kg)	Purity (%)	Yield (%)
FEED:	785.1	1.6	49.1	
PROD.FRAC1	1804.9	1.9	95.0	97.3
PROD.FRAC2	6.7	0.0	100.0	0.4

Please replace the abstract with the abstract presented on the following page: